

Welcome to Bellini....

Thank you for choosing to dine with us. We invite you to relax, sit back and enjoy a wonderful evening.

Chef Angelo graduated from the distinguished Istituto Professionale Alberghiero di Stato, Marchitelli, Villa Santa Maria, Abruzzo , after seven arduous years of training. A man with a serious passion for cooking, he spent over a decade in the magical city of Venice, perfecting his art in many prestigious establishments such as "The Gritti Palace", "La Caravela" and "La Regina".

He has cooked for many international celebrities, politicians and dignitaries including, Sofia Loren, Clint Eastwood, REM, Blondie and Gloria Estefan and we now have the pleasure of your company.

We present to you here some of the speciality dishes for which Bellini has become renowned, prepared at the moment "Italian-style" - the finest, freshest ingredients **simply prepared** with passion and love.

Bellini House Specials

Funghi Di Bosco

A seasonal selection of hand-picked mushrooms, not to be missed

Trifolati (Starter/Side-Order)

Simply sauté with olive oil and garlic to enhance natural flavours

Scaloppina Ai Funghi Di Bosco

Tender veal with mushrooms in a wine and tomato jus

Filetto Ai Funghi Di Bosco

Chargrilled Scotch beef fillet with mushrooms in a wine and tomato jus

Risotto Ai Funghi Di Bosco - (see below)

Pasta Artigianale (Starter/Main-Course)

Chef Angelo's hand-made filled pasta (Seasonal variations, examples only below)

Malfatti – filled with wild mushrooms, cheese and truffles, sauté in wine with asparagus and cherry tomatoes, crowned with Parma ham

Cappelletti – filled with chicken and Parma ham in creamy Gorgonzola

Scozzese - filled with good old haggis in a whisky jus, pea, onion and smoky Speck

Ricotta E Spinaci – filled with ricotta and spinach in a creamy pesto reduce

Risotto – made to order, please allow 20-25 minutes

Risotto Ai Frutti Di Mare – lobster, prawns and fresh seasonal seafood

Risotto Ai Funghi Di Bosco – exquisitely infused with forest mushrooms

Steak Tartare - specially made to order, please allow 25 minute preparation time

Antipasti (Starters)

<i>Antipasto All'Italiano</i> (<i>Vegetarian option, available</i>)	£ 9.90
A selection of Italian hors d'oeuvres	
<i>Zuppa Di Stagione</i>	£ 5.50
Soup of the season	
<i>Salmone Affumicato</i>	£ 8.90
Specially selected finest side of Scottish Smoked salmon	
<i>Frutta Tropicale Con Sorbetto (v)</i>	£ 7.90
Light, refreshing starter of tropical fruits with iced sorbet	
<i>Insalata Con Formaggio Di Capra (v)</i>	£ 7.90
Goats cheese over a mixed leaf salad dressed with aged balsamic and virgin olive oil	
<i>Cocktail Di Gamberi E Aragosta</i>	£12.90
Lobster and prawn over salad with a salsa Americana	
<i>Carpaccio Cipriani</i>	£12.90
Marinated prime raw Scottish beef fillet with mushrooms, Parmesan cheese and rocket leaves	

Caesar Salad-available on request

Primi Piatti (Main Course)

<i>Pollo Principessa</i>	£15.90
Chicken fillet and asparagus with a cognac and cream reduce	
<i>Scaloppina Al Limone</i>	£15.90
Tender veal with a refreshing lemon jus adorned with capers with a hint of cream	
<i>Filetto Al Balsamico</i>	£18.90
Chargrilled Scotch beef fillet in a robust aged balsamic and onion jus	
<i>Filetto Alla Rucola E Tartufo</i>	£21.90
Chargrilled Scotch beef fillet with Gorgonzola, wrapped in Parma ham, dressed with truffles on a bed of sauté rocket leaves	

Pesce Frescho – *choice selection of fresh fish available*

(V) Piatti Vegetariana - *Choice of Chef's vegetarian dishes, made to order*

Contorni (side-dishes)

<i>Selezione Di Vegetali</i>	£3.90
A selection of vegetables	

<i>Saute Di Patate</i>	£2.90
Pan fried sliced potatoes	
<i>Spinaci All' Aglio e Peperoncino</i>	£3.50
Spinach sauté with a hint of chilli	
<i>Zucchini Trifolate</i>	£3.50
Courgettes sauté in olive-oil and garlic	
<i>Pasta Napoli</i>	£4.90
Pasta in a ripe plum tomato and garlic sauce	
<i>Insalata della Casa</i>	£4.90
Chef Angelo's specially prepared house salad	
As a Starter:	£5.90

- ***All our dishes are additive and preservative free, specially made for you at the moment***
- *As Scotch Beef Club Members we use only the finest Scotch beef*
- *Special dietary requirements can, in most cases, be satisfied as our dishes are individually made to order, please advise.*
- *Our policy at Bellini is that of a SLOW FOOD restaurant, we expect our guests to linger for a leisurely few hours, to relax and absorb the ambience and to take time to digest our gourmet delights. Please bring it to our attention if time is of the essence so we can ensure we meet your schedule.*
- *Minimum per person charge of £14.90 applies to main course, regardless of choice*

- *Optional service charge will be added to parties of 6 or more persons*